



Crémant du Jura

This cuvée comes from Chardonnay vines planted in 1983 in the town of Sainte-Agnès on red and brown marl over limestone. The grapes are direct pressed into old oak barrel where the wine ferments and ages over the winter. In the spring the wine is bottled with a small amount of yeast and sugar for a secondary fermentation. After more than two years on lees the wine is disgorged. The dosage typically has $\approx 2\text{g/l}$ of sugar.

TUOTTAJA

Domaine des Marnes Blanches

MAA / ALUE

Ranska - Jura

PULLOKOKO

0,75

HINTA

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* hintatiedot näkyvillä vain kirjautuneille

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